

Asst. Prof. NİHAN GÖĞÜŞ BAĞIŞ

Personal Information

Email: nihan.gogus@deu.edu.tr

Web: <https://avesis.deu.edu.tr/nihan.gogus>

International Researcher IDs

ORCID: 0000-0002-6765-0900

Publons / Web Of Science ResearcherID: P-9045-2019

Yoksis Researcher ID: 130613

Education

Doctorate, Izmir Institute Of Technology, Institute Of Engineering And Natural Sciences, Gıda Mühendisliği (Dr) (İngilizce), Turkey 2007 - 2013

Postgraduate, Izmir Institute Of Technology, Institute Of Engineering And Natural Sciences, Gıda Mühendisliği (YI) (Tezli) (İngilizce), Turkey 2003 - 2007

Undergraduate, Celâl Bayar Üniversitesi, Mühendislik Fakültesi, Gıda Mühendisliği Bölümü, Turkey 1999 - 2003

Foreign Languages

English, B2 Upper Intermediate

Dissertations

Doctorate, Scale up studies and determination of growth and polygalacturonase formation kinetics of aspergillus sojae mutant strain, Izmir Institute Of Technology, Mühendislik Ve Fen Bilimleri Enstitüsü, Gıda Mühendisliği (Dr) (İngilizce), 2013

Postgraduate, Effect of the morphology of aspergillus sojae on pectinase enzyme and the optimization of fermentation conditions., Izmir Institute Of Technology, Mühendislik Ve Fen Bilimleri Enstitüsü, Gıda Mühendisliği (YI) (Tezli) (İngilizce), 2006

Academic Positions

Assistant Professor, Dokuz Eylul University, Efes Meslek Yüksekokulu, Otel, Lokanta ve İkram Hizmetleri Bölümü, 2015 - Continues

Assistant Professor, Usak University, Faculty Of Engineering, Department Of Food Engineering, 2014 - 2015

Lecturer, Izmir University Of Economics, Faculty Of Agricultural Technology And Food Sciences, Department Of Food Engineering, 2014 - 2014

Research Assistant, Izmir Institute Of Technology, Faculty Of Engineering, Department Of Food Engineering, 2005 - 2013

Academic and Administrative Experience

Usak University, 2014 - 2015

Courses

Postgraduate

Beslenme Bilimi ve Sağlık, Postgraduate, 2019 - 2020, 2018 - 2019

Gastronomide Duyusal Analiz, Postgraduate, 2019 - 2020, 2018 - 2019

Undergraduate

Gıda Kimyası, Undergraduate, 2019 - 2020, 2018 - 2019

İş Sağlığı ve Güvenliği, Undergraduate, 2019 - 2020, 2018 - 2019

Gastronomide Duyusal Analiz, Undergraduate, 2019 - 2020, 2018 - 2019

Mutfak Sanatlarına Giriş, Undergraduate, 2019 - 2020, 2018 - 2019

Mutfak Tarihi ve Kültürü, Undergraduate, 2019 - 2020, 2018 - 2019

Beslenme İlkeleri, Undergraduate, 2019 - 2020, 2018 - 2019, 2013 - 2014

İçecek Teknolojisi, Undergraduate, 2019 - 2020, 2018 - 2019

Mikrobiyoloji Laboratuvarı, Undergraduate, 2014 - 2015

Mikrobiyoloji, Undergraduate, 2014 - 2015

Mezuniyet projesi, Undergraduate, 2013 - 2014

Associate Degree

İçecek Kültürü, Associate Degree, 2017 - 2018

Journal articles indexed in SCI, SSCI, and AHCI

- I. **Food preservation technologies**
TAVMAN Ş., ÖTLEŞ S., ÖNCÜ GLAUE Ş., GÖĞÜŞ BAĞIŞ N.
SAVING FOOD: PRODUCTION, SUPPLY CHAIN, FOOD WASTE, AND FOOD CONSUMPTION, pp.117-140, 2019 (SCI-Expanded)
- II. **Evaluation of agro-industrial wastes, their state, and mixing ratio for maximum polygalacturonase and biomass production in submerged fermentation**
GÖĞÜŞ BAĞIŞ N., Evcan E., Tari C., Cavalitto S. F.
ENVIRONMENTAL TECHNOLOGY, vol.36, no.20, pp.2657-2667, 2015 (SCI-Expanded)
- III. **Evaluation of orange peel, an industrial waste, for the production of *Aspergillus sojae* polygalacturonase considering both morphology and rheology effects**
GÖĞÜŞ BAĞIŞ N., Taze B. H., Demir H., Tari C., Unluturk S., Lahore M. F.
TURKISH JOURNAL OF BIOLOGY, vol.38, no.4, pp.537-548, 2014 (SCI-Expanded)
- IV. **Optimization of the process parameters for the utilization of orange peel to produce polygalacturonase by solid-state fermentation from an *Aspergillus sojae* mutant strain**
Demir H., GÖĞÜŞ BAĞIŞ N., Tari C., Heerd D., Lahore M. F.
TURKISH JOURNAL OF BIOLOGY, vol.36, no.4, pp.394-404, 2012 (SCI-Expanded)
- V. **Biochemical and thermal characterization of crude exo-polygalacturonase produced by *Aspergillus sojae***
Tari C., Dogan N., GÖĞÜŞ BAĞIŞ N.
FOOD CHEMISTRY, vol.111, no.4, pp.824-829, 2008 (SCI-Expanded)
- VI. **Optimization of biomass, pellet size and polygalacturonase production by *Aspergillus sojae* ATCC 20235 using response surface methodology**
Tari C., GÖĞÜŞ BAĞIŞ N., Tokatli F.
ENZYME AND MICROBIAL TECHNOLOGY, vol.40, no.5, pp.1108-1116, 2007 (SCI-Expanded)
- VII. **Solid-state production of polygalacturonase by *Aspergillus sojae* ATCC 20235**
Ustok F. I., Tari C., GÖĞÜŞ BAĞIŞ N.
JOURNAL OF BIOTECHNOLOGY, vol.127, no.2, pp.322-334, 2007 (SCI-Expanded)
- VIII. **Relationship between morphology, rheology and polygalacturonase production by *Aspergillus sojae* ATCC 20235 in submerged cultures**

Articles Published in Other Journals

- I. **Evaluation of Sensory Properties of Breads Produced From Tarhana Dough**
Göğüş Bağış N., Gün A.
AYDIN GASTRONOMY, vol.7, no.1, pp.1-13, 2023 (Peer-Reviewed Journal)
- II. **EFFECT OF SUBSTRATE CONCENTRATION AND SCALE UP ON THE POLYGALACTURONASE PRODUCTION**
GÖĞÜŞ BAĞIŞ N., Tari C.
Gıda Dergisi, 2019 (Peer-Reviewed Journal)

Books

- I. **Büyük potansiyeli tam Olarak fark edilmemiş bir havaalanı: Selçuk/Efes**
AVCI E., AKCAN T., GÖĞÜŞ BAĞIŞ N., BAKICI D. Z., BARDAKOĞLU Ö., EKİCİ M., ERTÜRK D., GENÇ S., GÜNEŞ Ş. N., KAYIŞ Y., et al.
in: SELÇUK-Bir UNESCO Kentine Disiplinlerarası Bakış, Avcı Eda, Akcan Tolga, Ertürk Devrim, Editor, ÇİZGİ KİTABEVİ, Konya, pp.89-105, 2020
- II. **Food Preservation Technologies**
TAVMAN Ş., ÖTLEŞ S., ÖNCÜ GLAUE Ş., GÖĞÜŞ BAĞIŞ N.
in: Saving Food: Production, Supply Chain, Food Waste and Food Consumption 1st Edition, Charis Galanakis, Editor, Elsevier, pp.117-140, 2019
- III. **Nörogastronomi**
ÖZGEN I., GÖĞÜŞ BAĞIŞ N.
in: Gastronomi ve Yiyecek Tarihi, Akbaba, Atilla , Çetinkaya Neslihan, Editor, Detay Yayıncılık, Ankara, pp.419-433, 2018

Papers Presented at Peer-Reviewed Scientific Conferences

- I. **Yenilebilir Çiçek: Lavanta**
Tibet Akgül D., Göğüş Bağış N., Öncü Glaue Ş., Akcan T.
4th International Anatolian Agriculture, Food, Environment and Biology Congress, Afyonkarahisar, Turkey, 20 - 22 April 2019, (Full Text)
- II. **Zencefilin Beslenme ve Sağlık Üzerine Etkileri**
ÜNAL F. U., GÖĞÜŞ BAĞIŞ N., TÜRKÖZ BAKIRCI G.
TARGID 2019, Afyonkarahisar, Turkey, 20 - 22 April 2019, (Full Text)
- III. **Kokoreç or LambMeat? Nutritional View**
GÖĞÜŞ BAĞIŞ N., ÖNCÜ GLAUE Ş.
4th International Symposium on Traditional Foods from Adriatic to Caucasus, 18 - 21 April 2018, (Summary Text)
- IV. **A Traditional Turkish Beverage Boza: Rheological Characterization**
GÖĞÜŞ BAĞIŞ N., ÖNCÜ GLAUE Ş.
4th International Symposium on Traditional Foods from Adriatic to Caucasus, 19 - 21 April 2018, (Summary Text)
- V. **Cultural and Historical Foundations of American Cuisine: Thanksgiving as a Sacred Diner**
ÖNCÜ GLAUE Ş., GÖĞÜŞ BAĞIŞ N., ÖZKAN S.
1st INTERNATIONAL SYMPOSIUM OF AMERICAN STUDIES, 27 - 29 April 2016, (Summary Text)
- VI. **Cultural and Historical Foundations of American Cuisine Thanksgiving as a Sacred Dinner**

Özkan S., ÖNCÜ GLAUE Ş., GÖĞÜŞ N.

1st International Symposium of American Studies, 27 - 29 April 2016, (Summary Text)

- VII. **Fed-batch application of *Aspergillus sojae* system in serial bioreactors in order to increase polygalacturonase production.**
GÖĞÜŞ BAĞIŞ N., Tari C.
International FoodCongress: NovelApproaches in FoodIndustry, 26 - 29 May 2014
- VIII. **Evaluation of Agro-IndustrialWastesforPolygalacturonaseProduction.**
GÖĞÜŞ BAĞIŞ N., EVCAN E., Tari C., Cavalitto S.
IFT 2013 Annual Meeting, 13 - 16 June 2013
- IX. **Effect of OrangePeelConcentrationandItsState on Polygalacturonase Activity andBiomassProduction.**
GÖĞÜŞ BAĞIŞ N., Tari C.
IFT 2013 Annual Meeting, 13 - 16 June 2013, (Summary Text)
- X. **TheComparison of BiochemicalProperties of Exo-PolygalacturonasesProducedBy Solid StateAndSubmergedFermentationsusing an *Aspergillussojae*mutantstrain**
GÖĞÜŞ BAĞIŞ N., DEMİR H., Tari C.
International Conference on EnzymeScienceandTechnology, 31 October - 04 November 2011
- XI. **Comparison of extracted orange peel and whole orange peel in terms of polygalacturonase production uisng *Aspergillus sojae* mutant strain**
GÖĞÜŞ BAĞIŞ N., Tari C.
IV International Conference on Environmental, IndustrialandAppliedMicrobiology (BioMicroWorld2011)., 14 - 16 September 2011
- XII. **Effect of substrate concentration on the polygalacturonase production by *Aspergillus sojae* mutant strain in serial bioreactor system.**
GÖĞÜŞ BAĞIŞ N., DEMİR H., HAKGÜDER TAZE B., Tari C., Lahore M. F.
2nd International ISEKI_FOOD Conference, 31 August - 02 September 2011
- XIII. **Production of a pectinase from *Aspergillus sojae* by solid-state fermentation: Screening of the agro-industrial residues of food industry.**
DEMİR H., Tari C., Üçüncü C., GÖĞÜŞ BAĞIŞ N.
International FoodCongress: NovelApproaches in FoodIndustry, 26 - 29 May 2011
- XIV. **Effect of process parameters on polygalacturonase production by mutant strain of *Aspergillus sojae* in serial bioreactor system**
GÖĞÜŞ BAĞIŞ N., HAKGÜDER TAZE B., Tari C., DEMİR H., Lahore M. F.
International FoodCongress: Novel Approaches in Food Industry, 26 - 29 May 2011
- XV. **Morphology and bulk rheology affected by operational conditions in submerged fermentation of *Aspergillus sojae***
HAKGÜDER TAZE B., ÜNLÜTÜRK S., GÖĞÜŞ BAĞIŞ N., Tari C., Lahore M. F.
International Food Congress: Novel Approaches in Food Industry, 26 - 29 May 2011
- XVI. **Optimization of exo-polygalacturonase production from orange peel by *Aspergillus sojae***
BÜYÜKKİLEÇİ A. O., Tari C., Lahore M. F., DEMİR H., GÖĞÜŞ BAĞIŞ N.
14th International Biotechnology Symposium and Exhibition, 14 - 18 September 2010
- XVII. **Optimization of Medium Composition for the production of polygalacturonase from a new mutant *Aspergillus sojae* strain by submerged fermetation**
Tari C., GÖĞÜŞ BAĞIŞ N., DEMİR H., Lahore M. F., Heerd D.
2nd International Conference of Food Scienceand Technology, 22 - 24 March 2010
- XVIII. **Optimization of Polygalacturonase production from *Aspergillus sojae* by using orange peel**
DEMİR H., GÖĞÜŞ BAĞIŞ N., Tari C., Heerd D., Lahore M. F.
Effost Conference , New Challenges in Food Preservation, 11 - 13 November 2009
- XIX. **Kinetic and Thermodynamic Properties of Crude and Three-Phase Partitioned Polygalacturonase from *Aspergillus sojae***
DOĞAN N., Tari C., GÖĞÜŞ BAĞIŞ N.
13. thEuropeanCongress on Biotechnology. Barcelona, Spain. Abstract in Journal of Biotechnology, 16 - 19

September 2007

- XX. **Biochemical properties of *Aspergillus sojae* ATCC 20235 polygalacturonase**
GÖĞÜŞ BAĞIŞ N., Tari C., DOĞAN N.
5th International Congress on FoodTechnology, Thesssaloniki, 9 - 11 March 2007
- XXI. **Various Factors Affecting the Pellet Morphology, Broth Reology and Pectinase Enzyme Production in Submerged Fermentation of *Aspergillus Sojae***
ÖNCÜ GLAUE Ş., Unluturk S., Tari C., GÖĞÜŞ BAĞIŞ N.
13th World Congress of Food Science Technology, Nantes, France, 17 - 21 September 2006, (Full Text)
- XXII. **various Factors Affecting the pellet morphology, broth rheology and pectinas eenzyme production in submerged fermentation of *Aspergillus sojae*.**
ÖNCÜ GLAUE Ş., ÜNLÜTÜRK S., tari c., GÖĞÜŞ BAĞIŞ N.
13th World Congress of Food Scienceand Technology, Nantes, France, 17 - 21 September 2006, (Full Text)
- XXIII. **Optimization of the morphology and pectinase production by *Aspergillus sojae* ATCC 20235 using response surface methodology**
GÖĞÜŞ BAĞIŞ N., Tari C., ÜNLÜTÜRK S., ÖNCÜ GLAUE Ş., TOKATLI E.
Proceedings of IUFoST 13th World Congress of Food Science and Technology Nantes, France, 17 - 21 September 2006
- XXIV. **Investigation of various factors affecting the pellet morphology, broth rheology and pectinase enzyme production in submerged fermentation of *Aspergillus sojae*.**
ÖNCÜ GLAUE Ş., ÜNLÜTÜRK S., Tari C., GÖĞÜŞ BAĞIŞ N.
Proceedings of IUFoST, 13th World Congress of Food Science and Technology, Nantes, France, 17 - 21 September 2006
- XXV. **Effect of agitation speed on the pellet morphology, broth rheology and pectinase enzyme production in submerged fermentation.**
ÖNCÜ GLAUE Ş., ÜNLÜTÜRK S., Tari C., GÖĞÜŞ BAĞIŞ N.
FoodMicro2006, The 20th International ICFMH Symposium,Bologna, Italy, 29 August - 02 September 2006
- XXVI. **Optimization of various fermentation parameters using *Aspergillus sojae* ATCC 20235 as a new pectinase producer.**
GÖĞÜŞ BAĞIŞ N., Tari C., ÜNLÜTÜRK S., ÖNCÜ GLAUE Ş., TOKATLI E.
FoodMicro2006, The 20th International ICFMH Symposium, Bologna, Italy, 29 August - 02 September 2006
- XXVII. **Investigation of various factors affecting the pellet morphology , broth rheology and pectinase production in submerged fermentation of *Aspergillus sojae***
ÖNCÜ GLAUE Ş., ÜNLÜTÜRK S., Heerd D., GÖĞÜŞ BAĞIŞ N.
3 rd Central EuropeanCongress on Food, Sofia (Bulgaria), 22 - 24 May 2006
- XXVIII. **Investigating the effect of various on morphology , rheology and production of pectinase by using a statistical approach**
Tari C., GÖĞÜŞ BAĞIŞ N., ÖNCÜ GLAUE Ş., ÜNLÜTÜRK S., TOKATLI E.
3 rd Central EuropeanCongress on Food, Sofia (Bulgaria), 22 - 24 May 2006
- XXIX. **Solid state production of Polygalacturonase by *Aspergillus sojae* ATCC 20235**
USTOK F. I., Tari C., GÖĞÜŞ BAĞIŞ N.
rd Central European Congress on Food, Sofia (Bulgaria), 22 - 24 May 2006

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